Example Wedding Menu Pack

Hotel Plas Hyfryd
Narberth, Pembrokeshire

Tel: 01834 869006
Email: info@plashyfrydhotel.com

If you have something in mind for your menu that doesn't appear here please, we are happy to create bespoke menus.

If you have any Dietary requirements, allergies or intolerances please inform us when booking and ask a member of staff for advice.
Canapé Menu

Mini Toasts & Croutes a combination of the following toppings:

- Welsh Farmhouse Cheeses
- Smoked Salmon & Herbs Cream Cheese
- Mozzarella and Sun Dried Tomatoes
- Perl Wen (Welsh Brie) & Onion Chutney
- Perl Las (Welsh Blue) & Walnut Pâté
- Home-made Pâté
- Melon wrapped in Smoked Ham
- Chorizo with Black Olives and Capers
- Fine Ratatouille with Parmesan Shavings
- BBQ Pulled Pork with Pickles

Please remember that this is only a sample of what we can offer, our chef would be more than happy to discuss any of your requirements or suggestions

Choose 3 Canapés for £ 4.95 per person
Choose 5 Canapés for £ 6.95 per person
Starters

£31.95 per Person

Choose up to three of the following choices

**Homemade Soup**
Choose From
Carrot & Coriander, Minestrone, Sweet Pepper & Squash, Cream of Vegetable, Tomato & Basil, Leek & Potato

**Duck Liver Parfait**
Melba toast, Chutney & Baby Leaves

**Creamy Garlic Mushrooms**
Rosemary & Sea Salt Ciabatta Croutes

**Tomato & Mozzarella Salad**
Rocket & Balsamic Dressing

**Melon, Mango & Pineapple Salad**
Serrano Ham & Citrus Dressing

**Caesar Salad**
Smoked Bacon, Croutes, Black Olives, & Parmesan Crisps

**Pear, Stilton & Walnut Pate**
Lemon Vinaigrette, Celery & Apple

**Grilled Goats Cheese**
Sweet Peppers, Baby Leaves & Pine Nuts

**Smoked Salmon, Prawn & Avocado Tortilla Rolls**
Sour Cream, Cucumber & Dill

**King Prawns & Chorizo**
Rocket Leaves, Sweet Peppers & Garlic butter

If you have something in mind for your menu that doesn’t appear here please let us know, we are happy to create bespoke options
Main Course

Choose up to three of the following choices plus a vegetarian option (Page 7)

Poached Salmon Fillet
White Butter Sauce, Dill & Fresh Asparagus

Stuffed Fillet of Chicken
Mushrooms, Ham & Parsley with Madeira Sauce

Traditional Roasts

Roast Topside of Welsh Beef
Homemade Yorkshire Puddings and Horseradish

Roast Chicken
Homemade Stuffing

Roast Loin of Pork
Homemade Stuffing & Apple Sauce

Fresh Roast Turkey
Homemade Stuffing, Pigs in Blanket & Cranberry Sauce

Shoulder of Welsh Lamb
Rosemary & Mint Sauce

If you have something in mind for your menu that doesn't appear here please let us know, we are happy to create bespoke options
Traditional Wedding Breakfast Menu

Vegetable & Potatoes

Potato Options

Choose **two** of the following options to accompany your main course:

**Boiled New**  
*Tossed in Butter & Fresh Chopped Parsley*

**Crispy Roast**  
*Lightly Seasoned with Herbs & Cracked Black Pepper*

**Roast Wedges**  
*Seasoned with Rosemary & Sea Salt*

**Dauphinoise**  
*Roasted in the Oven with Cream & Garlic*

**Duchess**  
*Creamed with Thyme & Glazed with Butter*

Vegetable Options

All main course dishes are served with a panache of fresh seasonal vegetables.

Choose **two** of the following options to accompany your main course; these are served in dishes to share on the table:

**Cauliflower Cheese**

**Cheesy Leeks**

**Roast Parsnips with Honey & Sesame Seeds**

**Braised Red Cabbage with Cider & Apple**

**Braised Winter Cabbage with Bacon & Thyme**

**Roast Mediterranean Vegetables**

**Sweet Potato & Carrot Mash**
Vegetarian

Choose one from the following:

Leek, Goats Cheese & Walnut Tart
  Winter Leaves

Lentil & Mushroom Cakes
  Cranberry & Port Jus

Leek, Mushroom & Chestnut Parcels
  Tarragon Cream Dressing

Tempura Style Crispy Vegetables
  Dipping Sauces

Grilled Goats Cheese Bruschetta
  Spinach, Walnuts & Roast Peppers

Wild Rice & Parsnip Sausages
  Carrot & Rosemary Mash & Cranberry Gravy

Artichoke & Courgette Timbale
  Crunchy Stir Fried Vegetables & Basil Cream

Leek, Pea & Mint Risotto
  Roast Cherry Tomatoes

Tagliatelle
  Basil Cream, Asparagus & Grilled Mediterranean Vegetables
Children's Menu

Childs Portion of Main Course Choices
Cheese Omelette
Chicken Goujons
Fish Goujons
Scampi
Chipolata Sausages
Ham & Egg

Served with:
Chips, Mash or New Potatoes
&
Beans, Peas or Salad

Dessert
Child Sized Portion of Dessert Choice
or
Ice Cream

£13.95 per child
Dessert Menu

Crumble
Choose From
Apple & Blackcurrant, Red Summer Berries, Winter Dark Fruits

Citrus Tart
Fruit Compote

Poached Pears
Choose From
Orange & Grenadine Syrup or Red Wine & Spices

French Apple Tart

Pear & Almond Tart

Fresh Fruit Meringue Nests

Meringue Roulade
Choose From
Fresh Fruit, Red Berry, Hazelnut & Toffee or Black Forrest

Trifle
Choose From
Tiramisu or Raspberry & Drambuie or Traditional Sherry

Cheese Cake
Choose From
Baked Vanilla or Lemon & Lime or Raspberry or Baileys

Profiteroles
Choose From
Chocolate Sauce or Rum & Coffee Sauce or Toffee Sauce

Sticky Toffee Pudding

Bread & Butter Pudding
Choose From
Traditional or Barabrith or Croissant Ginger & Honey

Chocolate Torte
Choose From
Orange or Coffee & Rum

Chocolate Fondant
Choose From
Milk & Dark Chocolate or Salted Caramel & Milk Chocolate

All desserts are homemade, if you would like any options not listed above please ask
Afternoon Tea

Example Selection of Finger Sandwiches:

*Chicken Salad*
*Beef*
*Cheese & Tomato*
*Egg & Cress*

Horseradish & Mustard condiments to accompany

Smoked Salmon & Cream Cheese Canapés

Welsh Cheeses on Toasted Croutes

Homemade Vegetable Crisps

Welsh Cakes

Bara Brith

Scones with Jam & Cream

Choose three of the following cakes

Carrot Cake
Coffee & Walnut Cake
Chocolate Brownies
Victoria Sponge
Lemon Drizzle Sponge
Banana Cake
Orange & Almond

£18.95 per Person
Selective Buffet

Meat Options
Piri-Piri Chicken Skewers with Sweet Peppers
Satay Chicken Skewers with Dipping Sauce
Lemon, Garlic & Chilli Chicken Fingers
Chicken, Mushroom & Madeira in Filo Pastry
Potato Skins Baked Cheese & Ham
Local Sausages Wrapped with Smoked Bacon
Mini Pizzas - Ham
Homemade Chicken Goujons
Homemade Mini Beef Burgers

Fish Options
Smoked Salmon & Cream Cheese
Crab, Prawn & Ginger Filo Pastry Parcels
Homemade Fish Goujons

Vegetarian Options
Selection of Toasted Crostini with Welsh Farmhouse Cheese
Mediterranean Vegetables with Sea Salt & Rosemary
Sweet Potato, Courgette & Basil Frittata
Spicy Vegetable Samosas
Feta & Spinach Samosas
Stilton & Sweet Pepper Filo Pastry Tart
Mini Pizzas - Margarita
Potato Skins Baked Cheese, Onions & Peppers
Roasted Wedge Potatoes with Chive & Cream Dip

All our Fish, Meat, Cream, Eggs & Butter is Welsh produce
Our Fruit, Vegetables and Dairy products are sourced as locally as possible

Choose any 7 for £13.00 per person
Choose any 9 for £15.00 per person
Choose any 11 for £17.00 per person
Choose one of the following:

**Homemade Mini Beef Burgers & Potato Wedges**
Accompanied by
*Mature Cheddar Cheese*
*Homemade Relish*

**Cod Bites & Chips**
Accompanied by
*Seasoning & Sauces*

**BBQ Pulled Pork Buns & Potato Wedges**
Accompanied by
*Homemade Pickles*
*Salad*

**Lamb Kofta in Pitta Breads**
Accompanied by
*Homemade Tzatziki*
*Pistachio, Honey & Thyme Dip*
*Cucumber, Feta & Red Onion Salad*

**Welsh Cheese Board**
*Selection of Welsh cheeses*
*Crackers & Traditional Accompaniments*

**Tempura Style Crispy Vegetables**
*Dipping Sauces*

£7.95 per Person
Pig Roast

Roast Pork
The pork is freshly cooked on the premises & is served from heated chaffing dishes

Fresh Bap Style Rolls
Fresh Apple Sauce
Home-made Sage, Thyme & Onion Stuffing

A Choice of FOUR of the Following Salads

Mixed Leaf Salad
Greek Style Salad
Pasta Salad
Coleslaw
Tomato, Basil & Red Onion Salad
Waldorf Salad
Niçoise Salad
Oriental Salad with Beansprouts
Cucumber with Dill

With a Choice of TWO of the Following Potatoes

Roast Potato Wedges
New Potatoes
Garlic Potatoes cooked with Cream
Jacket Potatoes

£13.95
Add a Dessert for an extra £4.00
Mexican

Carnitas – Pulled Pork
*Slow cooked pork with Onions, Garlic, Cumin, Oregano & Chilli*

Served With Bowls of:

- Tortillas
- Red Onions
- Sweet Peppers
- Pico De Gallo
- Cucumber & Mint

Accompanied by:

- **Mexican Red Rice**
  *Freshly cooked rice with tomatoes, herbs & spices*

- **Nachos**
  *Homemade with Melted Cheddar & Jalapeños*

- Sweet Corn on the Cob

- Homemade Guacamole

- Sour Cream Dip

- Hot Chilli Salsa

- Mixed Bean Salad

- Green Salad

£14.95

Add a Dessert for £4.00
Add mini Mojitos/Margaritas for £3.00
Fragrant Spiced Lamb
_Slow roast with Cinnamon, Lemon, Mint & Cumin_

Served With:
_Rice, Lentils & Almonds_

Accompanied by:

**Kofta Meatballs**
_Cooked in Tomato, Garlic & Oregano_

**Jewelled Couscous**
_With Chickpeas, Sweet Pepper & Pomegranate_

**Flat Breads**
_Homemade Hummus & Olives_

**Fattoush**
_Mixed Salad_

**Spiced Wedge Potatoes**
_Tomato, Red Onion & Parsley Salad_

£14.95
Add a Dessert for £4.00
Caribbean

Jerk Chicken
Spiced Pork & BBQ Ribs

Accompanied by:

Creole Rice
Sweet Peppers, Red Onion, Coriander & All Spice

Roast Vegetables
Sweet Potatoes, Chickpeas

Cajun Wedges
Black Bean Sweet Pepper Salsa

Hot Slaw Salad

Mixed Leaf
Sweet Chilli & Lime Dressing

£14.95
Add a Dessert for £4.00
Add mini Pina Colada/Caribbean Punch for £3.00